In the Specification

Please replace the paragraphs 0020 - 0022 with the following rewritten paragraphs 0020 - 0022:

[0020] The ~~base unit~~ receptacle or container 1 is configured and contoured as shown in Fig. 6, which includes a dome or other raised surface termed herein as a raised portion that elevates the center point of the container (4) and the raised portion gradually descends (5) toward the periphery of the container terminating at a preferably flat inner portion extending outward as a well, recess or other lower, collecting portion termed herein as a level plane (6) where the SPICE will congregate due to the forces of gravity. For example, any SPICE on the slope of the raised portion will migrate downward and outward to the level plane (6). This action takes advantage of gravity's presence on SPICE (dry granular, flaked, shaved or powdery substances) which will migrate away from the center point (4), down the descents (5) and toward the outer portion to the outer edge of the container's plane (6). The raised portion is preferably a continuous and smooth surface, and has a constant curvature between the outer plane steps (14) described below. Alternatively, the raised portion may follow other configurations, such as a straight rather than curved profile to a center peak, or otherwise.

[0021] The ~~base unit~~ receptacle or container includes an outer wall extending upward and preferably substantially vertically from the level plane (6). The outer wall is high enough in the example shown to contain the SPICE. The height is also sufficient in the example to accept the rim dish (described below) and has an internal dimension large enough to accommodate most sizes of drink ware. Additionally, the outer dimension of the raised portion in the example shown is small enough to

accommodate most sizes of drink ware without the drink ware rim contacting the raised portion when the drink ware is centered in the container. By way of example, conventional drink ware may have opening diameters of about four inches, plus or minus about two inches. The height of the outer wall is preferably at least as high as the depth of application of SPICE to the drink ware rim, and in some cases that depth is about ¼ inch, but in the example described, the height is preferably sufficient to also accommodate sealing with and/or nesting of other components such as the rim dish (2), for example about 2 inches.

[0022] Shown at Fig. 5, the device makes use of its Rim Dish (2) to provide an area for a sponge or other substance (7) to support and suspend a wetting agent for the purpose of applying moisture to the rim of the drink-ware when inverted and its rim is introduced and depressed into the sponge. The rim dish includes a base for supporting the sponge and any additional wetting agent, and a perimeter wall. The sponge preferably has an outer shape conforming to that of the rim dish, an open center portion and a relatively flat top to receive the rim of the drink ware. Further, the perimeter walls ~~of the rim (8) dish~~ (8) of the rim dish (2) are of greater height than that of the sponge so as to avoid spilling of the liquid or overflow of the liquid when either liquid is poured onto the sponge and / or when drink-ware is depressed into a saturated sponge causing the amount of liquid the sponge or reservoir in the rim dish can suspend to be reduced, expelling liquid from the sponge / reservoir. The height of the perimeter walls of the rim dish may be at least as high as the depth of SPICE to be applied to the rim of the drink ware (which is approximately the depth of coating applied to the drink ware rim), for example about ¼ inch, but is preferably about 7/8 inches high. The perimeter walls may generally be about twice to three times the height of the sponge or other applicator.

Please replace the paragraph 0027 with the following rewritten paragraph 0027:

[0027] The device helps to preserve and protect its contents, as shown in FIGS. 3 and 4, in among other ways, by having the container (1) fitted with a continuous ledge (11) around the interior circumference for the rim dish to rest against when the ~~rim dish (7)~~ rim dish (2) in FIG. 3, is fully inserted into the said container to the extent desired. The ~~rim dish (7)~~ rim dish (2) and the container (1) are preferably formed such as during molding so that the diameter of the rim dish (1b) enlarges gradually toward the top of the rim dish that becomes equal to and then slightly larger than the inside diameter of the container (1a). As shown in FIGS. 1 and 3, the rim dish (2) is fitted with an angled, preferably substantially horizontal ledge (12) that extends toward the outside circumference that hooks or rests on the top rim surface of the container (1). In FIG. 3, the outer dimension of the ledge 12 ~~is shown exaggerated for ease of viewing, but the actual outer dimension~~ is preferably about equal to the thickness of the wall of the container on which the ledge 12 rests. As shown in FIG. 1, the lid (3) secures over the rim dish (2) and sponge/wetting agent reservoir (7) and onto the said container (1). Whereas the lid presses downward on the top of the said rim dish angle which then presses downward on the top rim of the container (1). The effect is a `sandwiching` and sealing between the rim dish (2) and its contents from that of the container (1) and its contents. In the example shown in FIGS. 1-4 and 6, the container and lid have complimentary threads for securing the lid on the container and sandwiching the rim dish (2) between the lid and the upwardly-facing rim surface of the container. The rim dish is then fully enclosed within the combined lid and container. The drawings show the relative dimensions between the various parts of the assembly, and may be considered to be to scale, ~~except for the ledge 12 being exaggerated,~~ as discussed herein. The components may be formed, for example by molding, from food grade

materials, including plastics, and the like.

Please replace the paragraph 0036 with the following rewritten paragraph 0036:

[0036] A compartment that averts spilling or overflow of wetting agent when either poured onto the sponge and / or when drink-ware is introduced into a saturated wetting sponge ~~wetting~~ causing the amount of liquid the sponge and rim dish can suspend or hold to be reduced, expelling liquid from the sponge and rim dish.